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[including Bundts, Skillet Cakes & More]

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THERE'S A SUBTLE

elegance and unique appeal to the one-layer cake. Thriving on simplicity, it's simultaneously impressive and humble, refined and understated. This special issue of *Bake from Scratch* is our tribute to the cornerstone of cake baking: the one-layer cake. You don't need towering layers or over-the-top garnishes to progress as a baker or impress your friends and family. We've stripped away all the lavish frills to capture the true beauty of cake in its most basic form—but rest assured, there's nothing basic about these recipes!

This collection features 48 of our all-time favorite one-layer cake recipes for delicious baking year-round, whatever the occasion. Whether you need a convenient option to whip up for a crowd, or you're just craving a homemade, frosting-slathered slice, we have the one-layer cake for you.

Brimming with buttery pecans and toasted coconut flakes, our Italian Cream Sheet Cake is pure decadence, a guaranteed hit at your next party. One of my personal favorites is the Gâteau Basque, a French custard-filled cake that is perfect for every season and occasion. Want cake for breakfast? Try the cream cheese-glazed Cinnamon Roll Cake or the coconut crumble-topped Carrot Coffee Cake, our tropical spin on the classic carrot cake.

No matter your skill level, look to these pages to master the art of the one-layer cake. There's always something to celebrate. Let our one-layer cake recipes turn ordinary moments into special memories.

Happy baking!

Brian Hart Hoffman
Editor-in-Chief

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This collection of recipes from the second year of *Bake from Scratch* magazine features endless inspiration for home bakers. From the essential hot cross buns and coffee cakes to grilled South African breads and seasonal recipes for baking with strawberries, rhubarb, plums, and more, this hardcover, high-quality cookbook is the go-to resource for those looking to bake artisanal goods at home.

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Sugared Jam Cake
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EVERYDAY CAKES

Cakes are for more than holidays and special occasions. Make any day a one-layer cake day with this diverse collection of recipes ranging from French gâteaux and frosting-slathered sheet cakes to luscious loaf cakes and the iconic cheesecake.

COCONUT BUTTERMILK POUND CAKE

Makes 2 (9x5-inch) loaves

Fluffy, moist, and filled with all kinds of coconut, this loaf is a true crowd-pleaser. Don't skip the toasted flakes on top—the subtle crunch makes this cake absolutely irresistible.

- **1½ cups (340 grams) unsalted butter, softened**
- **3 cups (600 grams) granulated sugar**
- **5 large eggs (250 grams)**
- **3 cups (375 grams) all-purpose flour**
- **2 teaspoons (6 grams) kosher salt**
- **1 teaspoon (5 grams) baking powder**
- **1 cup (240 grams) whole buttermilk**
- **2 cups (120 grams) sweetened flaked coconut, toasted and divided**
- **2 teaspoons (8 grams) vanilla extract**
- **3 cups (360 grams) confectioners' sugar**
- **¼ cup (60 grams) unsweetened coconut milk**
- **1 tablespoon (15 grams) fresh lemon juice**

1. Butter and flour 2 (9x5-inch) loaf pans. Line pans with parchment paper, letting excess extend over sides of pan. Butter and flour pans again.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, salt, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in 1¼ cups (75 grams) coconut and vanilla. Divide batter between prepared pans.
4. Place pans in a cold oven. Bake at 300°F (150°C) until a wooden pick inserted in center comes out clean, about 1 hour and 15 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.
5. In a medium bowl, whisk together confectioners' sugar, coconut milk, and lemon juice. Drizzle glaze over loaves; sprinkle with remaining ¾ cup (45 grams) coconut.

FIG PRESERVES CAKE

Makes 1 (9-inch) cake

Sweet fig preserves deepen the flavor of this buttermilk batter while a tart lemon glaze brightens up each slice. Top with halved figs for a dramatic presentation.

⅔ cup (160 grams) whole buttermilk
½ cup (160 grams) fig preserves
½ cup (113 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
2 large eggs (100 grams)
1½ cups (188 grams) all-purpose flour
½ teaspoon (2.5 grams) baking soda
¼ teaspoon kosher salt
¼ teaspoon ground cinnamon
½ cup (57 grams) chopped toasted pecans
Lemon Cream Glaze (recipe follows)
Garnish: fresh figs

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch round cake pan.
2. In the container of a blender, place buttermilk and preserves; process until combined. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
4. In a medium bowl, whisk together flour, baking soda, salt, and cinnamon. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Stir in pecans. Spoon batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, about 35 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Spread Lemon Cream Glaze onto cooled cake. Garnish with figs, if desired.

Lemon Cream Glaze

Makes about 1 cup

2 cups (240 grams) confectioners' sugar
6 tablespoons (90 grams) heavy whipping cream
2 tablespoons (30 grams) fresh lemon juice

1. In a medium bowl, whisk together all ingredients until smooth. Use immediately.

GALETTE DES ROIS

Makes about 8 servings

Layers of buttery puff pastry wrap around orange-scented almond cream to create this treat. With a gorgeous swirling design slashed into the top, this pastry is royalty in our book.

- **1 cup (240 grams) plus 1 teaspoon (5 grams) whole milk, divided**
- **3 large egg yolks (56 grams)**
- **½ cup (100 grams) granulated sugar, divided**
- **2 tablespoons (16 grams) cornstarch, divided**
- **1 tablespoon (8 grams) all-purpose flour**
- **¼ cup (57 grams) unsalted butter, softened**
- **1 tablespoon (3 grams) orange zest**
- **2 large eggs (100 grams), divided**
- **1 tablespoon (15 grams) orange liqueur***
- **¼ cup (24 grams) almond flour**
- **¼ teaspoon kosher salt**
- **1 (17.3-ounce) package (490 grams) frozen puff pastry, thawed**
- **1 almond or piece of candied fruit**
- **¼ cup (85 grams) pure maple syrup**

1. In a large saucepan, bring 1 cup (240 grams) milk to a boil over medium-high heat, whisking constantly. Remove from heat.

2. In a medium bowl, whisk together egg yolks, ¼ cup (50 grams) sugar, 1 tablespoon (8 grams) cornstarch, and all-purpose flour. Add ½ cup (120 grams) hot milk to egg mixture, whisking constantly. Add egg mixture to remaining hot milk in pan, whisking to combine. Strain mixture through a fine-mesh sieve; discard solids. Return mixture to pan, and cook, stirring constantly, until thickened, 5 to 7 minutes. Spoon mixture into a heatproof bowl. Cover with plastic wrap, pressing wrap directly onto surface of custard. Refrigerate until cold, at least 4 hours.

3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, zest, and remaining ¼ cup (50 grams) sugar at medium speed until creamy. Add 1 egg (50 grams) and orange liqueur, beating until combined. Reduce mixer speed to medium-low. Gradually add almond flour, salt, and remaining 1 tablespoon (8 grams) cornstarch, beating until smooth. Cover and refrigerate until cool, at least 30 minutes.

4. In a medium bowl, stir together custard and almond cream. Spoon into a pastry bag fitted with a large round tip.

5. Line a baking sheet with parchment paper.

6. On a lightly floured surface, unfold puff pastry sheets, and roll lightly to remove seams. Trim each sheet of pastry into a 9-inch circle. Using a fork, lightly pierce both rounds all over. Place 1 round on prepared pan. Brush edge of round with water. Starting from center and moving outward, pipe almond cream onto round, leaving a 1-inch border. Place almond or candied fruit somewhere in the cream. Top with second round, and press with fingertips to seal edges. Carefully turn galette over, and reseal edges from opposite side. Using a sharp knife, score a design in galette, being careful not to cut through pastry. Notch edges of galette.

7. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 teaspoon (5 grams) milk. Brush galette with egg wash, and refrigerate for at least 1 hour.

8. Preheat oven to 400°F (200°C).

9. Bake for 15 minutes. Reduce oven temperature to 375°F (190°C), and bake until deep golden brown, 35 to 40 minutes more. Let cool completely on pan. Just before serving, brush with maple syrup.

**We used Grand Marnier.*

VANILLA BUTTERMILK CAKE WITH CHOCOLATE-BUTTERMILK FROSTING

Makes 1 (9-inch) cake

We infused our classic birthday cake with buttermilk to add a little tang and a lot of moisture. The best part? It's so simple to make, you don't have to wait for a birthday to savor this tender-crumbed treat.

½ cup (113 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
2 large eggs (100 grams)
½ teaspoon (2 grams) vanilla extract
1⅓ cups (167 grams) all-purpose flour
1¼ teaspoons (6.25 grams) baking powder
¼ teaspoon kosher salt
½ cup (120 grams) whole buttermilk
Chocolate-Buttermilk Frosting (recipe follows)
Garnish: multicolored sprinkles

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch round cake pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Spread Chocolate-Buttermilk Frosting onto cooled cake. Garnish with sprinkles, if desired.

Chocolate-Buttermilk Frosting

Makes about 1½ cups

½ cup (113 grams) unsalted butter, softened
2 cups (240 grams) confectioners' sugar
¼ cup (21 grams) unsweetened cocoa powder
½ teaspoon (1.5 grams) kosher salt
3 tablespoons (45 grams) whole buttermilk

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until creamy.
2. In a small bowl, sift together confectioners' sugar, cocoa, and salt. With mixer on low speed, gradually add cocoa mixture to butter, beating until combined. Stir in buttermilk until mixture reaches a spreadable consistency.

PRO TIP
To prevent dough from spreading inward, place a ball of foil coated with baking spray with flour in the center of the dough circle before baking.

STRAWBERRIES AND CREAM KING CAKE

Makes about 12 servings

Strawberries and white chocolate team up in this impressive ring that you don't have to wait until Carnival season to enjoy.

King Cake Dough (recipe follows)
6 ounces (175 grams) cream cheese, softened
¼ cup (50 grams) granulated sugar
½ teaspoon (2 grams) vanilla extract
2 tablespoons (34 grams) beaten egg
½ cup (85 grams) chopped fresh strawberries
2 ounces (55 grams) white chocolate, chopped
¼ cup (60 grams) heavy whipping cream
¾ cup (90 grams) confectioners' sugar
2 teaspoons (10 grams) fresh lemon juice
Garnish: sliced fresh strawberries, chopped white chocolate

1. Line a large baking sheet with parchment paper.
2. On a lightly floured surface, roll King Cake Dough into a 17x16-inch rectangle.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, granulated sugar, and vanilla at medium speed until creamy. Add beaten egg, beating until smooth. Spread cream cheese mixture onto dough in a thin layer, leaving a 1-inch border on all sides. Sprinkle with strawberries.
4. Starting with one short side, roll up dough, jelly roll style, pinching seam to seal. Place on prepared pan, seam side down, and form into a ring, pinching ends together to seal. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
5. Preheat oven to 325°F (170°C).
6. Using kitchen shears, make 8 (¼-inch-deep) cuts in top of dough.
7. Bake until golden brown, about 30 minutes, covering with foil during last 5 minutes of baking to prevent excess browning, if necessary. Remove from pan, and let cool completely on a wire rack.
8. In a small saucepan, combine chopped white chocolate and cream. Cook over low heat, stirring frequently, until chocolate is melted and mixture is smooth. Remove from heat. Add confectioners' sugar and lemon juice, whisking until smooth. Drizzle over cooled cake. Garnish with strawberries and white chocolate, if desired.

King Cake Dough

Makes dough for 1 king cake

⅓ cup (80 grams) warm water (105°F/41°C to 110°F/43°C)
⅓ cup (67 grams) plus ½ teaspoon (2 grams) granulated sugar, divided
1½ teaspoons (4.5 grams) active dry yeast
½ cup (120 grams) sour cream
2 large eggs (100 grams)
1 large egg yolk (19 grams)
1 teaspoon (4 grams) vanilla extract
3¼ cups (406 grams) all-purpose flour
½ teaspoon (1.5 grams) kosher salt
6 tablespoons (84 grams) unsalted butter, cubed and softened

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine ⅓ cup (80 grams) warm water, ½ teaspoon (2 grams) sugar, and yeast. Let stand until mixture is foamy, about 7 minutes.
2. In a small bowl, whisk together sour cream, eggs, egg yolk, and vanilla. Add sour cream mixture to yeast mixture, and beat at low speed until combined, about 1 minute.
3. In a large bowl, whisk together flour, salt, and remaining ⅓ cup (67 grams) sugar. Add flour mixture to sour cream mixture, and beat at medium-low speed until most of dry ingredients are moistened. Increase mixer speed to medium, and beat for 2 minutes. Add butter, and beat until combined, about 2 minutes.
4. Turn out dough onto a lightly floured surface (dough will be sticky), and gently knead 4 or 5 times. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour and 15 minutes.

GRILLED BROWNED BUTTER POUND CAKE WITH BERRIES

Makes 2 (9x5-inch) loaves

Grilled cake? Oh yes. Lightly toasting slices of this Browned Butter-scented confection adds a sweet caramelized crunch.

⅔ cup (150 grams) unsalted butter, softened
⅔ cup (150 grams) Browned Butter (recipe follows), room temperature
2½ cups (500 grams) granulated sugar, divided
½ cup (110 grams) firmly packed light brown sugar
6 large eggs (300 grams)
3 teaspoons (12 grams) vanilla extract, divided
1 teaspoon (4 grams) almond extract
3 cups (375 grams) all-purpose flour
1 teaspoon (3 grams) kosher salt
1 cup (240 grams) whole buttermilk
4 cups (680 grams) quartered fresh strawberries
1 cup (170 grams) halved fresh blackberries
1 tablespoon (15 grams) fresh lemon juice
Vanilla ice cream, to serve

1. Preheat oven to 350°F (180°C). Butter and flour 2 (9x5-inch) loaf pans. Line pans with parchment paper, letting excess extend over sides of pan. Butter and flour pans again.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, Browned Butter, 2 cups (400 grams) granulated sugar, and brown sugar at medium speed until fluffy, about 5 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in 2 teaspoons (8 grams) vanilla and almond extract.

3. In a medium bowl, whisk together flour and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter between prepared pans.

4. Bake until a wooden pick inserted in center comes out clean, about 45 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks.

5. In a medium bowl, combine strawberries, blackberries, lemon juice, remaining ½ cup (100 grams) granulated sugar, and remaining 1 teaspoon (4 grams) vanilla. Let stand for 15 minutes.

6. Spray a cast-iron grill pan with cooking spray. Heat pan over medium heat.

7. Slice pound cake, and cook until lightly toasted, about 1 minute per side. Serve warm with berry mixture and ice cream.

Browned Butter

Makes about ¾ cup

1 cup (227 grams) unsalted butter

1. In a small saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Remove from heat, and let cool to room temperature before using.

PRO TIP
Let Browned Butter solidify slightly before using.

ORANGE-CARDAMOM LOAVES

Makes 2 (8½x4½-inch) loaves

Dripping with sweet Orange Glaze and scented with warm cardamom and vanilla, these loaves are absolutely mouthwatering. They're the perfect bright finale to your next brunch.

3 cups (375 grams) all-purpose flour
2½ cups (500 grams) granulated sugar
1½ teaspoons (4.5 grams) kosher salt
1½ teaspoons (7.5 grams) baking powder
¼ teaspoon ground cardamom
1½ cups (360 grams) whole milk
1 cup (224 grams) vegetable oil
3 large eggs (150 grams)
2 tablespoons (6 grams) orange zest
1½ teaspoons (6 grams) vanilla extract
Orange Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour 2 (8½x 4½-inch) loaf pans.
2. In a large bowl, whisk together flour, sugar, salt, baking powder, and cardamom; make a well in center of mixture. Add milk, oil, eggs, zest, and vanilla, whisking until smooth. Divide batter between prepared pans.
3. Bake until a wooden pick inserted in center comes out clean, about 55 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Drizzle with Orange Glaze.

Orange Glaze

Makes about 1⅓ cups

2 cups (240 grams) confectioners' sugar
1 teaspoon (1 gram) orange zest
⅓ cup (80 grams) fresh orange juice

1. In a medium bowl, whisk together all ingredients until smooth. Use immediately.

CINNAMON ROLL CAKE

Makes 6 to 8 servings

This cake is the perfect hybrid of breakfast and dessert. The sweet cinnamon-sugar delight of a warm cinnamon roll comes shining through each slice, but takes half the time and effort of making a yeasted dough.

½ cup (113 grams) unsalted butter, softened
1½ cups (300 grams) granulated sugar
3 large eggs (150 grams)
2 cups (250 grams) all-purpose flour
1 teaspoon (2 grams) ground cinnamon
1 teaspoon (5 grams) baking powder
½ teaspoon (2.5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
¾ cup (180 grams) whole buttermilk
½ cup (120 grams) sour cream
2 teaspoons (8 grams) vanilla extract
Cinnamon-Pecan Streusel (recipe follows)
Cream Cheese Glaze (recipe follows)
Garnish: chopped pecans

1. Preheat oven to 350°F (180°C). Butter and flour a Nordic Ware Cinnamon Bun Pull-Aparts Pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, cinnamon, baking powder, baking soda, and salt. In a small bowl, whisk together buttermilk and sour cream. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Beat in vanilla.
4. Spoon three-fourths of batter into prepared pan, smoothing top with an offset spatula. Sprinkle with Cinnamon-Pecan Streusel; top with remaining batter. Using a knife, pull blade back and forth through batter to swirl streusel layer. Smooth top with an offset spatula.
5. Bake until a wooden pick inserted in center comes out clean, about 35 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle Cream Cheese Glaze over cake. Garnish with pecans, if desired.

Cinnamon-Pecan Streusel

Makes about ½ cup

⅓ cup (73 grams) firmly packed light brown sugar
⅓ cup (38 grams) finely chopped pecans
1 tablespoon (6 grams) ground cinnamon
¼ teaspoon kosher salt

1. In a small bowl, stir together all ingredients until combined.

Cream Cheese Glaze

Makes about 1 cup

2 ounces (55 grams) cream cheese, softened
2 tablespoons (28 grams) unsalted butter, softened
1 cup (120 grams) confectioners' sugar
2 tablespoons (30 grams) whole milk
½ teaspoon (2 grams) vanilla extract

1. In a medium bowl, whisk together cream cheese and butter until smooth. Add confectioners' sugar, milk, and vanilla, stirring until smooth. Use immediately.

STRAWBERRY SHEET CAKE

Makes 12 servings

This simple sheet cake is the trusty Old Reliable in our recipe box. With fresh strawberries and a light and fluffy frosting, this moist confection is quick to throw together and disappears even quicker.

2¼ cups (281 grams) self-rising flour
⅔ cup (133 grams) granulated sugar
⅔ cup (160 grams) whole buttermilk
½ cup (160 grams) strawberry preserves
½ cup (113 grams) unsalted butter, melted
3 large eggs (150 grams)
1 teaspoon (4 grams) vanilla extract
⅔ cup (113 grams) chopped fresh strawberries
Strawberry Cream Cheese Frosting (recipe follows)
Garnish: sliced fresh strawberries

1. Preheat oven to 350°F (180°C). Butter and flour a 13x9-inch baking pan.
2. In a large bowl, whisk together flour and sugar. In a medium bowl, whisk together buttermilk, preserves, melted butter, eggs, and vanilla. Make a well in center of flour mixture; add buttermilk mixture, whisking to combine. Stir in strawberries. Pour batter into prepared pan.
3. Bake until a wooden pick inserted in center comes out clean, about 27 minutes. Let cool completely on a wire rack. Spread Strawberry Cream Cheese Frosting onto cake. Refrigerate for at least 1 hour before serving. Garnish with strawberries, if desired.

Strawberry Cream Cheese Frosting

Makes 5 cups

8 ounces (225 grams) cream cheese, softened
½ cup (113 grams) unsalted butter, softened
1 cup (170 grams) chopped fresh strawberries
4½ cups (540 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until creamy, stopping to scrape sides of bowl. Add strawberries, and beat until combined. Reduce mixer speed to low. Gradually add confectioners' sugar, beating until smooth. Use immediately.

ITALIAN CREAM SHEET CAKE

Makes 12 servings

This sheet cake is our answer to those Italian cream cake cravings when time is short. Each bite crunches with buttery pecans and sweet coconut flakes, complemented by a swooping layer of whipped cream on top.

1½ cups (340 grams) unsalted butter, softened
2 cups (400 grams) granulated sugar
5 large eggs (250 grams), separated
2 cups (250 grams) all-purpose flour
1½ teaspoons (4.5 grams) kosher salt
1 teaspoon (5 grams) baking soda
1 cup (240 grams) whole buttermilk
1 cup (113 grams) finely chopped pecans
1 cup (60 grams) sweetened flaked coconut, toasted
1 teaspoon (4 grams) vanilla extract
1 (14-ounce) can (400 grams) sweetened condensed milk
1 tablespoon (15 grams) almond liqueur
Sweetened Whipped Cream (recipe follows)
Garnish: chopped pecans, toasted flaked coconut

1. Preheat oven to 350°F (180°C). Butter and flour a 13x9-inch baking pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg yolks, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, salt, and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Stir in pecans, coconut, and vanilla. Transfer batter to a large bowl; set aside.
4. Clean bowl of stand mixer. Using the whisk attachment, beat egg whites at high speed until stiff peaks form. Gently fold egg whites into batter. Spread batter into prepared pan, smoothing top with an offset spatula.
5. Bake until a wooden pick inserted in center comes out clean, about 45 minutes, loosely covering with foil halfway through baking to prevent excess browning.
6. In a small bowl, stir together condensed milk and almond liqueur. Using a fork, poke holes in top of warm cake. Pour milk mixture over cake. Let cool completely. Top with Sweetened Whipped Cream. Garnish with pecans and coconut, if desired. Cover and refrigerate for up to 3 days.

Sweetened Whipped Cream

Makes 6 cups

2½ cups (600 grams) heavy whipping cream
½ cup (60 grams) confectioners' sugar
1 teaspoon (4 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at medium speed until slightly thickened. Increase mixer speed to medium-high, and gradually add confectioners' sugar and vanilla, beating until stiff peaks form.

STRAWBERRY CREAM CHEESE POUND CAKE LOAVES

Makes 2 (8½x4½-inch) loaves

These cakes bring the ever-popular combination of strawberries and cream to each decadent slice. With homemade Strawberry Sauce swirled into each loaf, they're just as beautiful as they are delicious.

1 cup (227 grams) unsalted butter, softened
8 ounces (225 grams) cream cheese, softened
3 cups (600 grams) granulated sugar
1 tablespoon (13 grams) vanilla extract
6 large eggs (300 grams)
3½ cups (438 grams) all-purpose flour
½ teaspoon (1.5 grams) kosher salt
¼ teaspoon (1.25 grams) baking powder
1 cup (240 grams) heavy whipping cream
Strawberry Sauce (recipe follows)
Strawberry preserves, to serve

1. Preheat oven to 325°F (170°C). Butter and flour 2 (8½x4½-inch) loaf pans. Line pans with parchment paper, letting excess extend over sides of pan. Butter and flour pans again.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and cream cheese at medium speed until creamy. Add sugar and vanilla; beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, salt, and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture alternately with cream, beginning and ending with flour mixture, beating just until combined after each addition. Transfer half of batter to a medium bowl; set aside.
4. Spoon one-third of remaining batter into 1 prepared pan. Spread ¼ cup (67 grams) Strawberry Sauce onto batter. Repeat layers once; top with remaining one-third batter. Using a wooden skewer, gently swirl batter. Repeat procedure with remaining batter and remaining Strawberry Sauce. Tap pans on counter twice to release air bubbles.
5. Bake until a wooden pick inserted in center comes out clean, about 1 hour and 10 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Serve with strawberry preserves.

Strawberry Sauce

Makes about 1 cup

½ pound (225 grams) fresh strawberries, hulled
2 tablespoons (30 grams) water
1 tablespoon (8 grams) cornstarch
3 tablespoons (36 grams) granulated sugar

1. In the work bowl of a food processor, pulse strawberries until smooth, about 1 minute.
2. In a small bowl, whisk together 2 tablespoons (30 grams) water and cornstarch until smooth.
3. In a medium saucepan, stir together puréed strawberries and sugar over medium-high heat. Whisk in cornstarch mixture. Bring to a boil; cook, stirring constantly, until thickened, about 1 minute.

ORANGE SPICE SHEET CAKE

Makes 12 servings

The beloved flavors of orange cream and spice cake collide in this one-layer delight. Packing a punch of fresh citrus flavor and a hint of warm spice, it will have your guests running back for seconds.

¾ cup (170 grams) unsalted butter, softened
1½ cups (300 grams) granulated sugar
3 large eggs (150 grams)
1 teaspoon (4 grams) vanilla extract
2½ cups (313 grams) all-purpose flour
1½ teaspoons (7.5 grams) baking powder
1 teaspoon (2 grams) ground cinnamon
1 teaspoon (2 grams) ground ginger
1 teaspoon (2 grams) ground nutmeg
¼ teaspoon kosher salt
1¼ cups (300 grams) half-and-half
Orange Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour a 13x9-inch baking pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, cinnamon, ginger, nutmeg, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with half-and-half, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, about 25 minutes. Let cool completely on a wire rack. Spread Orange Frosting onto cooled cake. Cover and refrigerate for up to 3 days.

Orange Frosting

Makes about 3 cups

1½ cups (340 grams) unsalted butter, softened
½ cup (160 grams) orange marmalade
1 tablespoon (3 grams) orange zest
4 cups (480 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, marmalade, and zest at medium speed until creamy. Reduce mixer speed to low. Gradually add confectioners' sugar, beating until smooth.

TEXAS SHEET CAKE

Makes 1 (15x10-inch) cake

The reigning king of all sheet cakes, this easy treat is a chocoholic's dream. A rich, fudgy cake cloaked in Warm Chocolate Frosting with a sprinkling of pecans for added crunch? Yes, please!

- **2 cups (400 grams) granulated sugar**
- **1 cup (240 grams) water**
- **½ cup (112 grams) canola oil**
- **½ cup (120 grams) whole buttermilk**
- **½ cup (113 grams) unsalted butter, melted**
- **2 large eggs (100 grams), lightly beaten**
- **1 teaspoon (4 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**
- **⅓ cup (25 grams) unsweetened cocoa powder**
- **1 teaspoon (2 grams) ground cinnamon**
- **1 teaspoon (5 grams) baking soda**
- **¼ teaspoon kosher salt**
- **Warm Chocolate Frosting (recipe follows)**
- **1 cup (113 grams) chopped toasted pecans**

1. Preheat oven to 400°F (200°C). Butter and flour a 15x10-inch jelly roll pan.
2. In a large bowl, whisk together sugar, 1 cup (240 grams) water, oil, buttermilk, melted butter, eggs, and vanilla until smooth.
3. In a medium bowl, whisk together flour, cocoa, cinnamon, baking soda, and salt. Gradually add flour mixture to sugar mixture, whisking until smooth. Pour batter into prepared pan.
4. Bake until cake springs back when lightly touched in center, about 20 minutes. Let cool in pan for 5 minutes. Pour Warm Chocolate Frosting over cake, spreading with an offset spatula. Sprinkle with pecans. Let cool completely before serving.

Warm Chocolate Frosting

Makes about 2 cups

- **½ cup (113 grams) unsalted butter**
- **⅓ cup (80 grams) whole milk**
- **1 pound (455 grams) confectioners' sugar**
- **⅓ cup (25 grams) unsweetened cocoa powder**
- **1 teaspoon (4 grams) vanilla extract**
- **¼ teaspoon kosher salt**
- **¼ teaspoon ground cinnamon**

1. In a medium saucepan, combine butter and milk. Cook over medium-low heat, stirring occasionally, until butter is melted. Whisk in confectioners' sugar and all remaining ingredients until smooth. Use immediately.

BLOOD ORANGE LOAF CAKE

Makes 1 (9x5-inch) loaf

It's worth the wait for citrus season to indulge in this cake, which is moist without being dense. The addition of zest and a glaze heightens the subtle blood orange flavor.

1 cup (200 grams) granulated sugar
1 cup (240 grams) sour cream
3 large eggs (150 grams)
2 tablespoons (6 grams) blood orange zest
¼ cup (60 grams) blood orange juice
1¾ cups (219 grams) all-purpose flour
2 teaspoons (10 grams) baking powder
1 teaspoon (3 grams) kosher salt
½ cup (112 grams) vegetable oil
Blood Orange Glaze (recipe follows)
Garnish: halved blood orange slices

1. Preheat oven to 350°F (180°C). Butter and flour a 9x5-inch loaf pan. Line pan with parchment paper, letting excess extend over sides of pan. Butter and flour pan again.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat sugar, sour cream, eggs, and orange zest and juice at medium speed until combined, 3 to 4 minutes, stopping to scrape sides of bowl.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to sugar mixture, beating just until combined. Add oil in a slow, steady stream, beating until combined. Pour batter into prepared pan.
4. Bake until golden brown and a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pan for 5 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle with Blood Orange Glaze. Garnish with blood oranges, if desired.

Blood Orange Glaze

Makes ⅓ cup

Blood Orange Simple Syrup (recipe follows)
1 cup (120 grams) confectioners' sugar

1. In a small bowl, whisk together Blood Orange Simple Syrup and confectioners' sugar until smooth.

Blood Orange Simple Syrup

Makes ¼ cup

¼ cup (50 grams) granulated sugar
¼ cup (60 grams) water
1 blood orange (131 grams), zested and sectioned

1. In a small saucepan, bring sugar, ¼ cup (60 grams) water, and orange zest and sections to a boil over medium-high heat. Boil for 5 minutes. Reduce heat to low, and simmer for 5 minutes. Remove from heat, and let cool. Strain mixture through a fine-mesh sieve, discarding solids. Cover and refrigerate for up to 2 weeks.

GÂTEAU BASQUE

Makes 1 (9-inch) cake

A flaky crust surrounds a pastry cream in this traditional dessert from the Basque region straddling the border of France and Spain. The name simply means "Basque Cake." In the Basque language, the cake is called etxeko biskotxa *or "cake of the house."*

1 cup (227 grams) unsalted butter, softened
1¾ cups plus 2 tablespoons (374 grams) granulated sugar
3 large egg yolks (56 grams)
3 large eggs (150 grams), divided
3¾ cups (469 grams) all-purpose flour
1 tablespoon (15 grams) baking powder
1½ teaspoons (4.5 grams) kosher salt
Custard Filling (recipe follows)
1 tablespoon (15 grams) water
Garnish: confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg yolks and 2 eggs (100 grams), one at a time, beating well after each addition.
2. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Turn out dough, and divide in half. Shape each half into a disk, and wrap in plastic wrap. Refrigerate for at least 1 hour.
3. Butter and flour a 9-inch springform pan.
4. On a lightly floured surface, roll half of dough into a 12-inch circle. Transfer to prepared pan, pressing into bottom and up sides. Refrigerate for at least 30 minutes.
5. Pour Custard Filling into prepared crust. Refrigerate for at least 30 minutes.
6. Roll remaining dough into a 12-inch circle. Gently place dough over filling. Crimp edges, and trim excess dough. Refrigerate for at least 30 minutes.
7. Preheat oven to 400°F (200°C).
8. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush top of dough with egg wash.
9. Bake for 20 minutes. Reduce oven temperature to 350°F (180°C), and bake 25 minutes more, covering with foil to prevent excess browning, if necessary. Just before serving, garnish with confectioners' sugar, if desired.

Custard Filling

Makes about 2 cups

2¼ cups (540 grams) whole milk
1 vanilla bean, split lengthwise, seeds scraped and reserved
½ cup (100 grams) granulated sugar
½ cup (64 grams) cornstarch
3 tablespoons (24 grams) all-purpose flour
6 large egg yolks (112 grams)
2 large eggs (100 grams)

1. In a medium saucepan, heat milk and vanilla bean seeds over medium heat.
2. In a medium bowl, whisk together sugar, cornstarch, flour, egg yolks, and eggs. Whisk hot milk mixture into sugar mixture. Return mixture to saucepan, and cook, whisking constantly, until bubbly and very thick, about 5 minutes.
3. Remove from heat, and transfer to a large heatproof bowl. Cover with plastic wrap, pressing wrap directly onto surface of custard. Let cool to room temperature before using, about 1 hour.

CLEMENTINE ALMOND CAKE

Makes 1 (9-inch) cake

This fragrant cake demonstrates why almonds and sweet clementines are a match made in baking heaven.

4 ripe clementines (296 grams), sectioned
1 cup (100 grams) pastry flour, divided
1½ teaspoons (7.5 grams) baking powder
1 teaspoon (3 grams) kosher salt
1⅓ cups (267 grams) granulated sugar
¾ cup (195 grams) almond paste
3 tablespoons (9 grams) orange zest
1 cup (227 grams) unsalted butter, softened
½ vanilla bean, split lengthwise, seeds scraped and reserved
6 large eggs (300 grams)
Candied Clementines (recipe follows)

1. Preheat oven to 325°F (170°C). Line a 9-inch round cake pan with parchment paper; butter and flour pan.
2. Arrange clementine sections in an even layer in prepared pan.
3. In a small bowl, whisk together ¾ cup (75 grams) flour, baking powder, and salt. Set aside.
4. In the work bowl of a food processor, place sugar, almond paste, zest, and remaining ¼ cup (25 grams) flour; pulse until combined, 3 to 4 minutes. With processor running, add butter, 1 tablespoon (14 grams) at a time. Add vanilla bean seeds; process until mixture is smooth, 3 to 4 minutes. With processor running, add eggs, one at a time. Gradually add flour mixture, pulsing until combined. Pour batter over clementines.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 50 minutes to 1 hour. Let cool in pan for 5 minutes. Run a knife around edges of pan to loosen cake. Invert onto a wire rack to let cool completely. To serve, invert cake onto a serving platter. Top with Candied Clementines.

Candied Clementines

Makes enough for 1 (9-inch) cake

1 cup (200 grams) granulated sugar
1 cup (240 grams) water
6 clementines (444 grams), cut into ⅛-inch-thick rounds

1. In a large skillet, bring sugar and 1 cup (240 grams) water to a boil over medium-high heat. Boil for 5 minutes; reduce heat to low. Add sliced clementines to syrup in a single layer, and simmer for 20 minutes.
2. Remove clementines using a slotted spoon, and let dry on a wire rack, about 10 minutes.

ALMOND GÂTEAU BRETON

Makes 1 (9-inch) cake

This traditional butter cake from Brittany, in northwest France, is one of the simplest, most satisfying of the French cakes—it doesn't require layers, frosting, or any special equipment. Ours is served with a dab of Lemon Compote, but just about any fruit would work as a side to this elegantly simple creation.

1¼ cups (250 grams) granulated sugar
½ cup (71 grams) whole blanched almonds, toasted
6 large egg yolks (112 grams)
1 cup (227 grams) unsalted butter, melted
2 cups (250 grams) all-purpose flour
1 large egg (50 grams)
2 teaspoons (10 grams) water
Lemon Compote (recipe follows)
Garnish: confectioners' sugar

1. Preheat oven to 325°F (170°C). Butter and flour a 9-inch round cake pan.
2. In the work bowl of a food processor, place granulated sugar and almonds; process until almonds are finely ground, about 2 minutes.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat sugar mixture and egg yolks at medium-high speed until thickened and light yellow, 3 to 4 minutes. Gradually add melted butter, beating until combined. Sift flour over batter; stir just until combined. (Batter will be thick; do not overmix.) Spoon batter into prepared pan, smoothing top with an offset spatula.
4. In a small bowl, whisk together egg and 2 teaspoons (10 grams) water. Brush egg wash onto cake. Using a sharp knife, deeply mark a circular pattern on top of cake.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 30 minutes. Serve with Lemon Compote. Garnish with confectioners' sugar, if desired.

Lemon Compote

Makes 1½ cups

½ cup (100 grams) granulated sugar
¾ cup (180 grams) almond liqueur
1 lemon (99 grams), zested and sectioned
½ cup (85 grams) chopped candied ginger

1. In a medium saucepan, heat sugar over medium heat until golden in color. Remove from heat; stir in almond liqueur.
2. Place pan back over medium heat; cook, stirring occasionally, until sugar is dissolved. Remove from heat; stir in lemon zest and sections and ginger. Let cool. Compote will keep refrigerated for up to 1 week.

CHERRY CLAFOUTIS

Makes 6 to 8 servings

Years ago, when this recipe was first made, the cherry pits were left in the dish, giving an almond-like flavor when baked. For our variation, we replaced the pits with almond extract.

1½ cups (360 grams) heavy whipping cream
½ cup (63 grams) all-purpose flour
⅓ cup (67 grams) plus 2 tablespoons (24 grams) granulated sugar, divided
3 large eggs (150 grams)
2 teaspoons (8 grams) vanilla extract
¾ teaspoon (2.25 grams) kosher salt
¼ teaspoon (1 gram) almond extract
3 cups (339 grams) pitted fresh cherries
Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Lightly spray a 7-cup baking dish with cooking spray.
2. In a large bowl, whisk together cream, flour, ⅓ cup (67 grams) granulated sugar, eggs, vanilla, salt, and almond extract. Let stand for 10 minutes.
3. Pour batter to a depth of ¼ inch into prepared pan. Set aside remaining batter.
4. Bake for 10 minutes.
5. In a medium bowl, toss together cherries and remaining 2 tablespoons (24 grams) granulated sugar. Place cherries on top of baked custard. Stir remaining batter, and pour over cherries. (You don't want to whisk the batter because this forms bubbles on top of the custard when baking.)
6. Bake until soft and set in center, about 30 minutes. Let cool for 20 minutes. Garnish with confectioners' sugar, if desired. Serve warm or cold.

CARAMELIZED LEMON AND BROWNED BUTTER FINANCIERS

Makes 12

The caramelized lemons and browned butter add a deep complexity to these buttery mini cakes.

1 lemon (99 grams), cut into ¼-inch-thick slices
½ cup (100 grams) plus 3 tablespoons (36 grams) granulated sugar, divided
¾ cup (170 grams) plus 2 tablespoons (28 grams) unsalted butter, divided
¾ cup (165 grams) firmly packed light brown sugar
5 large egg whites (150 grams)
½ teaspoon (2 grams) vanilla extract
1 cup (125 grams) all-purpose flour
1 cup (125 grams) cake flour
½ cup (48 grams) almond meal
½ teaspoon (2.5 grams) baking powder
⅛ teaspoon kosher salt
Sweetened whipped crème fraîche, to serve
Garnish: lemon zest

1. Dredge lemon slices in ½ cup (100 grams) granulated sugar.
2. In a large nonstick skillet, heat 2 tablespoons (28 grams) butter over medium heat. Place lemon slices in pan in an even layer. Cook on both sides until golden brown, sticky, and caramelized, 5 to 7 minutes. Transfer slices to a cutting board, and finely chop.
3. Preheat oven to 400°F (200°C). Butter and flour 2 (6-well) mini loaf pans.
4. In a small heavy-bottomed skillet, heat remaining ¾ cup (170 grams) butter over medium heat. Cook, stirring occasionally, until butter turns a medium-brown color and has a nutty aroma, about 10 minutes. Transfer to a large bowl. Whisk in chopped lemon, brown sugar, egg whites, vanilla, and remaining 3 tablespoons (36 grams) granulated sugar.
5. In a medium bowl, whisk together flours, almond meal, baking powder, and salt. Fold flour mixture into browned butter mixture until combined. Spoon batter into prepared pans.
6. Bake until risen and lightly browned but still slightly soft in center, about 15 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on wire racks. Serve with crème fraîche, and garnish with zest, if desired.

CARDAMOM FLOURLESS CHOCOLATE CAKE

Makes 1 (9-inch) cake

The beauty of this cake is the crackled top combined with the cardamom scent and chocolaty goodness, yielding the perfect mix of crispy and soft in a single bite.

12 ounces (340 grams) 70% cacao extra bittersweet chocolate, chopped
¾ cup (170 grams) unsalted butter, cubed
6 large eggs (300 grams), room temperature
1½ cups (300 grams) granulated sugar
½ teaspoon (1 gram) ground cardamom
¼ teaspoon kosher salt
Garnish: unsweetened cocoa powder

1. Preheat oven to 325°F (170°C). Line a 9-inch springform pan with parchment paper; butter and flour pan.
2. In the top of a double boiler, combine chocolate and butter. Cook over simmering water, stirring occasionally, until melted and smooth. Remove from heat, and let cool for 10 minutes.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat eggs, sugar, cardamom, and salt at medium-high speed until light and thickened, 6 to 8 minutes. Fold in melted chocolate until combined. Pour batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, about 1 hour and 10 minutes. Let cool completely on a wire rack. Gently remove ring from springform pan. Garnish with cocoa, if desired.

SUGARED JAM CAKE

Makes 1 (8-inch) cake

If you love jelly donuts, this cake will blow your mind. And if you choose to eat it for breakfast, then we say you just won the day.

¾ cup (180 grams) whole milk
¾ cup plus 2 tablespoons (198 grams) unsalted butter, melted and divided
2 large eggs (100 grams)
½ teaspoon (3 grams) vanilla bean paste
2½ cups (313 grams) all-purpose flour
1¼ cups (250 grams) granulated sugar
1½ teaspoons (7.5 grams) baking powder
1 teaspoon (3 grams) kosher salt
1 teaspoon grated fresh nutmeg
¾ cup (240 grams) Quick Blackberry-Blueberry Jam (recipe follows)
Cinnamon-Sugar (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour an 8-inch round cake pan; line pan with parchment paper.
2. In a large bowl, whisk together milk, ½ cup plus 2 tablespoons (141 grams) melted butter, eggs, and vanilla bean paste. In a medium bowl, whisk together flour, sugar, baking powder, salt, and nutmeg. Gradually add flour mixture to milk mixture, stirring just until combined.
3. Pour half of batter into prepared pan. Spoon remaining batter into a large piping bag. Pipe a ring of batter around inside edge of pan. Spoon Quick Blackberry-Blueberry Jam into center of ring. Pipe remaining batter on top of jam, and smooth with an offset spatula.
4. Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour, covering with foil during last 30 minutes of baking to prevent excess browning, if necessary. Let cool in pan for 10 minutes.
5. Run an offset spatula around edge of pan to loosen cake before turning out. Turn cake back over (so dome is on top). Brush top and sides of cake with remaining ¼ cup (57 grams) melted butter. Sprinkle top with Cinnamon-Sugar, and press into sides of cake.

Quick Blackberry-Blueberry Jam

Makes 2 cups

½ pound (225 grams) fresh blackberries
½ pound (225 grams) fresh blueberries
2 cups (400 grams) granulated sugar
2 tablespoons (15 grams) lemon juice

1. In a large saucepan, combine all ingredients. Stir with a wooden spoon, and let stand for 2 hours.
2. Bring mixture to a boil over medium-high heat. Cook for 5 minutes, stirring frequently. Reduce heat to medium, and cook, stirring frequently and mashing berries with a potato masher, until mixture thickens, 20 to 45 minutes. (See Note.) Remove from heat, and let cool for 1 hour before transferring to a clean jar. Jam will keep refrigerated for up to 2 weeks.

Note: *The ripeness of berries can affect the cook time of jam. This jam could take anywhere from 20 minutes for very ripe berries to 45 minutes for less-ripe berries. To test your jam for doneness, scrape the bottom of the saucepan with your spoon—if the jam parts for a few seconds, it is ready.*

Cinnamon-Sugar

Makes about ½ cup

½ cup (100 grams) granulated sugar
2 teaspoons (4 grams) ground cinnamon
1 teaspoon (3 grams) kosher salt

1. In a small bowl, stir together all ingredients.

BEAUMES-DE-VENISE CAKE WITH APRICOTS

Makes 1 (9-inch) cake

This cake is named after a hilltop town in France's Vaucluse area, which lies in the heart of the southern Rhône valley and is known for the sweet, fortified Muscat wine produced there.

- **1 cup (240 grams) Côtes du Rhône wine**
- **1 cup (128 grams) chopped dried apricots**
- **½ cup (113 grams) unsalted butter, softened**
- **3 tablespoons (42 grams) extra-virgin olive oil**
- **¾ cup (150 grams) plus 1 tablespoon (12 grams) granulated sugar, divided**
- **1 teaspoon (1 gram) lemon zest**
- **1 teaspoon (1 gram) orange zest**
- **1 teaspoon (4 grams) vanilla extract**
- **2 large eggs (100 grams)**
- **1¾ cups (219 grams) all-purpose flour**
- **1 teaspoon (5 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **2 tablespoons (28 grams) unsalted butter, cubed**

1. In a small saucepan, bring wine just to a simmer over medium heat. Add apricots, and remove from heat. Let stand until cool, about 30 minutes.
2. Preheat oven to 350°F (180°C). Line the bottom of a 9-inch springform pan with parchment paper; grease bottom and sides of pan with olive oil.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and oil at medium speed for 5 to 10 seconds. Add ¾ cup (150 grams) sugar, lemon zest, orange zest, and vanilla; beat until fluffy, about 3 minutes. Add eggs, one at time, beating well after each addition.
4. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with wine mixture, beginning and ending with flour mixture, beating just until combined after each addition. Spread batter into prepared pan.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, about 30 minutes. Sprinkle with cubed butter and remaining 1 tablespoon (12 grams) sugar, and bake 5 minutes more. Let cool in pan for 20 minutes. Run a knife around edges of cake to loosen before removing from pan. Serve warm or at room temperature.

cover recipe

PRO TIP
The recipe traditionally calls for the fragrant Beaumes-de-Venise wine, but we love the taste of a sweet Côtes du Rhône varietal. Any inexpensive sweet Muscat or Sauternes will do as well.

NEW YORK-STYLE CHEESECAKE

Makes 1 (9-inch) cake

Create a homespun version of the Big Apple's signature dessert made with cream cheese, sour cream, and heavy cream along with fresh eggs, lemon, vanilla, and a little sugar, all in a graham cracker crust.

- **½ cup (113 grams) plus 1 tablespoon (14 grams) unsalted butter, melted and divided**
- **1½ cups (195 grams) graham cracker crumbs**
- **1¼ cups (250 grams) plus 1 tablespoon (12 grams) granulated sugar, divided**
- **2 teaspoons (6 grams) kosher salt, divided**
- **2 pounds (900 grams) cream cheese, softened**
- **1 tablespoon (8 grams) cornstarch**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **1 tablespoon (3 grams) lemon zest**
- **4 large eggs (200 grams)**
- **1 cup (240 grams) sour cream**
- **⅓ cup (80 grams) heavy whipping cream**

1. Preheat oven to 325°F (170°C). Using a pastry brush, brush 1 tablespoon (14 grams) melted butter on bottom and sides of a 9-inch springform pan.
2. In a medium bowl, stir together graham cracker crumbs, 1 tablespoon (12 grams) sugar, and 1 teaspoon (3 grams) salt. Add remaining ½ cup (113 grams) melted butter, stirring to combine. Press mixture into bottom of prepared pan. Place pan on a rimmed baking sheet.
3. Bake for 12 minutes. Let cool for 15 minutes. Wrap bottom and sides of pan with a double layer of foil to form a water-tight seal. Place pan in a large roasting pan.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until creamy, about 4 minutes. Reduce mixer speed to low. Add cornstarch, remaining 1¼ cups (250 grams) sugar, and remaining 1 teaspoon (3 grams) salt; beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in vanilla bean seeds and zest. Increase mixer speed to medium. Add eggs, one at a time, beating just until combined after each addition. Reduce mixer speed to low. Add sour cream and cream, beating just until combined.
5. Pour batter into prepared crust, smoothing top with an offset spatula. Pour enough boiling water into roasting pan to come halfway up sides of springform pan, being careful not to splash any water onto cheesecake. Carefully transfer to oven.
6. Bake for 1½ hours. Turn oven off, and leave cheesecake in oven with door cracked for 1 hour. Carefully remove roasting pan and cheesecake from oven. Lift springform pan from roasting pan, and carefully remove foil. Transfer cheesecake to a wire rack. Run an offset spatula around edges of cheesecake to loosen and prevent excess sticking, but do not remove springform yet. Let stand until cool, 1 to 2 hours. Cover loosely with plastic wrap, and refrigerate for at least 5 hours or overnight before serving. Remove sides of pan from springform before serving.

Vanilla Bundt Cake with
Bourbon-Vanilla Caramel Sauce
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BUNDT CAKES *and* TUBE CAKES

Named for the circular pans they are baked in, Bundt and tube cakes' signature shape and dimensional contours provide the perfect canvas for flavors and glazes. Try our unique twists on some of the classics. (We added chocolate to the Germanic region's yeast-leavened kugelhopf and turned the luscious Latin American tres leches cake into a pound cake.) Bring on the Bundts!

DOUBLE CHOCOLATE SPICE BUNDT CAKE

Makes 1 (12- to 15-cup) Bundt cake

This chocolate-on-chocolate Bundt gets an undertone of warm, cozy spice from chai tea-infused milk. Just one slice will have the chocolate lover in your life begging for more!

1 cup (240 grams) whole milk
2 chai tea bags (6 grams)
1 cup (227 grams) unsalted butter, softened
1½ cups (330 grams) firmly packed dark brown sugar
3 large eggs (150 grams)
3 cups (375 grams) all-purpose flour
¾ teaspoon (3.75 grams) baking powder
½ teaspoon (2.5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
1 cup (240 grams) whole buttermilk
8 ounces (225 grams) 70% cacao dark chocolate, finely chopped
1 cup (170 grams) semisweet chocolate chips, melted and slightly cooled
1 teaspoon (4 grams) vanilla extract
Bittersweet Chocolate Glaze (recipe follows)

1. Preheat oven to 300°F (150°C). Butter and flour a 12- to 15-cup Bundt pan.
2. In a small saucepan, bring milk to a simmer over medium heat. Remove from heat. Add tea bags; cover and let stand for 10 minutes. Discard tea bags. Reserve ½ cup (120 grams) chai milk for batter and 5 tablespoons (75 grams) chai milk for Bittersweet Chocolate Glaze.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
4. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. In a small bowl, whisk together buttermilk and reserved ½ cup (120 grams) chai milk. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Beat in chopped chocolate, melted chocolate, and vanilla. Spoon batter into prepared pan, smoothing top with an offset spatula.
5. Bake until a wooden pick inserted near center comes out clean, about 1 hour. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle with Bittersweet Chocolate Glaze just before serving.

Bittersweet Chocolate Glaze

Makes about 1 cup

1½ cups (180 grams) confectioners' sugar
3 ounces (86 grams) 70% cacao bittersweet chocolate, melted
1 tablespoon (14 grams) unsalted butter, melted
Reserved 5 tablespoons (75 grams) chai milk from Double Chocolate Spice Bundt Cake recipe

1. In a medium bowl, whisk together confectioners' sugar, melted chocolate, and melted butter. Add reserved chai milk, 1 tablespoon (15 grams) at a time, whisking until a smooth consistency is reached. Use immediately.

CHOCOLATE KUGELHOPF

Makes 1 (10-cup) Bundt cake

Hailing from the Germanic region of Europe, this light, yeast-leavened cake is known for its signature tall, ringed shape. We replaced the usual raisins with chocolate chips because a little chocolate makes everything better.

2 tablespoons (30 grams) warm water (105°F/41°C to 110°F/43°C)
1½ teaspoons (4.5 grams) active dry yeast
½ cup (113 grams) unsalted butter, softened
½ cup (100 grams) granulated sugar
1 tablespoon (3 grams) orange zest
3 large eggs (150 grams)
4 cups (500 grams) all-purpose flour
1 teaspoon (3 grams) kosher salt
1 cup (240 grams) whole milk
1½ cups (255 grams) semisweet chocolate chips
Garnish: confectioners' sugar, Candied Orange Rind (recipe follows)

1. Butter and flour a 10-cup kugelhopf pan.
2. In a small bowl, combine 2 tablespoons (30 grams) warm water and yeast. Let stand until mixture is foamy, about 5 minutes.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and zest at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Add yeast mixture, beating until combined.
4. In a medium bowl, whisk together flour and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Beat in chocolate chips. Spoon batter into prepared pan. Cover with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) until batter has risen by 1 inch, about 2 hours.
5. Preheat oven to 350°F (180°C).
6. Bake until a wooden pick inserted near center comes out clean, about 30 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Garnish with confectioners' sugar and Candied Orange Rind, if desired.

Note: *A 10-cup Bundt pan may be substituted.*

Candied Orange Rind

Makes 8 strips

1 navel orange
½ cup (120 grams) water
1⅔ cups (333 grams) granulated sugar, divided

1. Using a channel knife, cut 8 (6-inch) strips of peel from orange. Place strips in a small saucepan; add ½ cup (120 grams) water and 1 cup (200 grams) sugar. Bring to a boil over medium heat; reduce heat, and simmer for 30 minutes. Remove from heat, and let stand for 30 minutes. Remove orange peel, and drain well. Toss peel with remaining ⅔ cup (133 grams) sugar.

GERMAN CHOCOLATE POUND CAKE

Makes 1 (10-cup) Bundt cake

This confection gets its name from the brand of chocolate it uses, not its country of origin. Our Bundt version ditches the traditional layers, but keeps the coconut, pecan, and caramel flavor notes that made this chocolate cake a classic.

- **1 cup (227 grams) unsalted butter, softened**
- **2 cups (400 grams) granulated sugar**
- **4 large eggs (200 grams)**
- **1 cup (240 grams) sour cream**
- **1 teaspoon (4 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**
- **2 tablespoons (10 grams) unsweetened cocoa powder**
- **½ teaspoon (2.5 grams) baking soda**
- **¼ teaspoon kosher salt**
- **4 ounces (115 grams) German's sweet chocolate, melted and slightly cooled**
- **Coconut-Pecan Frosting (recipe follows)**

1. Preheat oven to 325°F (170°C). Butter and flour a 10-cup Bundt pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in sour cream and vanilla until smooth.
3. In a medium bowl, whisk together flour, cocoa, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Beat in melted chocolate until smooth. Spoon batter into prepared pan.
4. Bake until a wooden pick inserted near center comes out clean, about 1 hour. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Spoon Coconut-Pecan Frosting on top of cooled cake.

Coconut-Pecan Frosting

Makes about 2 cups

- **1 (5-ounce) can (150 grams) evaporated milk**
- **¾ cup (150 grams) granulated sugar**
- **⅓ cup (76 grams) unsalted butter**
- **2 large egg yolks (37 grams)**
- **2 cups (120 grams) sweetened flaked coconut**
- **¾ cup (85 grams) chopped pecans**

1. In a medium saucepan, combine evaporated milk, sugar, butter, and egg yolks. Cook over medium heat, stirring constantly, until mixture is thickened, about 5 minutes. Stir in coconut and pecans; cook, stirring constantly, until mixture is golden brown, about 5 minutes more.

ITALIAN CREAM BUNDT CAKE

Makes 1 (15-cup) Bundt cake

This cake delivers the same flavors as its three-layered cousin in a super moist, sugar-dusted package. It's Italian cream cake simplified.

1½ cups (340 grams) unsalted butter, softened
8 ounces (225 grams) cream cheese, softened
2 cups (400 grams) granulated sugar
1 cup (220 grams) firmly packed light brown sugar
1½ teaspoons (4.5 grams) kosher salt
5 large eggs (250 grams)
1 tablespoon (13 grams) vanilla extract
3 cups (375 grams) all-purpose flour
½ teaspoon (2.5 grams) baking powder
1 cup (113 grams) finely chopped toasted pecans
1 cup (60 grams) sweetened flaked coconut, toasted
Garnish: confectioners' sugar

1. Butter and flour a 15-cup Bundt pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and cream cheese at medium speed until creamy, 3 to 4 minutes. Increase mixer speed to high. Add granulated sugar, brown sugar, and salt; beat for 10 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour and baking powder. With mixer on low speed, gradually add flour mixture to butter mixture, beating until combined. Beat in pecans and coconut. Spoon batter into prepared pan.
4. Place pan in a cold oven. Bake at 300°F (150°C) until a wooden pick inserted near center comes out clean, about 1 hour and 20 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Garnish with confectioners' sugar, if desired.

BUTTER PECAN ANGEL FOOD CAKE

Makes 1 (10-cup) tube cake

A Browned Butter Glaze and toasted pecans add a dose of decadence to this light and fluffy cake.

12 large egg whites (360 grams), room temperature
1½ teaspoons (3 grams) cream of tartar
2 tablespoons (26 grams) butter flavoring
1 tablespoon (13 grams) vanilla, butter, and nut flavoring
1 tablespoon (13 grams) vanilla extract
1 cup (200 grams) granulated sugar
1½ cups (180 grams) confectioners' sugar
1 cup (125 grams) cake flour
½ teaspoon (1.5 grams) kosher salt
¾ cup (72 grams) finely ground pecans
Browned Butter Glaze (recipe follows)

1. Preheat oven to 375°F (190°C).
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, flavorings, and vanilla at high speed until frothy. Gradually add granulated sugar, beating until stiff peaks form.
3. In a medium bowl, whisk together confectioners' sugar, flour, and salt. Stir in pecans. Using a rubber spatula, gently fold flour mixture into egg white mixture in thirds, folding just until combined. Spoon batter into an ungreased 10-cup tube pan.
4. Bake until golden brown, about 35 minutes. Immediately invert pan onto the top of a bottle. Let cool completely. Remove from pan. Drizzle with Browned Butter Glaze just before serving.

Browned Butter Glaze

Makes about 2 cups

1 cup (120 grams) confectioners' sugar, sifted
⅛ teaspoon kosher salt
10 tablespoons (140 grams) unsalted butter, cubed

1. In a medium bowl, whisk together confectioners' sugar and salt.
2. In a medium saucepan, melt butter over medium heat. Cook until butter turns a medium-brown color and has a nutty aroma, about 8 minutes. Strain butter through a fine-mesh sieve over sugar mixture; whisk until smooth. Use immediately.

VANILLA BUNDT CAKE WITH BOURBON-VANILLA CARAMEL SAUCE

Makes 1 (12- to 15-cup) Bundt cake

Buttery caramel drizzled over a tender vanilla cake—it's a match made in confectionary heaven. With the added hint of bourbon, there's no beating this indulgent treat.

1½ cups (340 grams) unsalted butter, softened
2 cups (400 grams) granulated sugar
1 cup (220 grams) firmly packed dark brown sugar
5 large eggs (250 grams)
1 tablespoon (13 grams) vanilla extract
3 cups (375 grams) all-purpose flour
1 teaspoon (5 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
1 cup (240 grams) whole milk
Vanilla-Bourbon Caramel Sauce (recipe follows)

1. Preheat oven to 325°F (170°C). Butter and flour a 12- to 15-cup Bundt pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan.
4. Bake until a wooden pick inserted near center comes out clean, about 1 hour and 5 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle with Vanilla-Bourbon Caramel Sauce just before serving.

Bourbon-Vanilla Caramel Sauce

Makes about 2 cups

2 cups (400 grams) granulated sugar
¼ cup (60 grams) water
½ cup (120 grams) heavy whipping cream, warmed
2 tablespoons (30 grams) bourbon
1 teaspoon (3 grams) kosher salt
½ teaspoon (2 grams) vanilla extract

1. In a medium saucepan, place sugar and ¼ cup (60 grams) water, swirling to combine. Cook over medium-high heat, without stirring, until mixture is amber colored, about 10 minutes. Remove from heat. Carefully stir in cream. (Mixture will bubble.) Stir in bourbon, salt, and vanilla. Let cool in pan for 10 minutes, stirring frequently.
2. Pour into a heatproof container. Cover and refrigerate for up to 3 weeks. To reheat before serving, microwave on high in 30-second intervals, stirring between each, until pourable.

CINNAMON SUGAR DOUGHNUT BUNDT CAKE

Makes 1 (10-cup) Bundt cake

Cider gives this cake its robust apple flavor. To get the full effect, be sure to reduce the cider until it is thick like syrup.

6 cups (1,440 grams) apple cider
1 cup (227 grams) unsalted butter, softened
1¼ cups (250 grams) granulated sugar, divided
3 large eggs (150 grams)
1 teaspoon (4 grams) vanilla extract
3¼ cups (406 grams) all-purpose flour
2 tablespoons (12 grams) ground cinnamon, divided
2 teaspoons (6 grams) kosher salt
1 teaspoon (5 grams) baking powder
½ teaspoon (2.5 grams) baking soda
½ cup (120 grams) whole milk
1 teaspoon (5 grams) apple cider vinegar
1 large McIntosh apple (185 grams), peeled and chopped
⅔ cup (80 grams) confectioners' sugar
1 tablespoon (15 grams) water

1. In a large saucepan, bring cider to a boil over medium-high heat. Boil until cider is reduced to 1½ cups, about 1½ hours, stirring frequently during last 30 minutes. Remove from heat; let cool completely.
2. Preheat oven to 325°F (170°C). Butter and flour a 10-cup Bundt pan.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1 cup (200 grams) granulated sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
4. In a medium bowl, whisk together flour, 1 tablespoon (6 grams) cinnamon, salt, baking powder, and baking soda. In a small bowl, stir together reduced cider, milk, and vinegar. With mixer on low speed, gradually add flour mixture to butter mixture alternately with cider mixture, beginning and ending with flour mixture, beating just until combined after each addition. Stir in apple. Pour batter into prepared pan.
5. Bake until a wooden pick inserted near center comes out with a few moist crumbs, about 1 hour. Let cool in pan for 10 minutes. Remove from pan, and let cool for 30 minutes on a wire rack.
6. In a small bowl, whisk together confectioners' sugar and 1 tablespoon (15 grams) water until smooth. Brush cake with mixture, working quickly to keep moist. In another small bowl, combine remaining ¼ cup (50 grams) granulated sugar and remaining 1 tablespoon (6 grams) cinnamon; sprinkle over cake. Serve warm or at room temperature.

Le bon lait

TRES LECHES POUND CAKE

Makes 1 (15-cup) tube cake

We transformed this Latin American dessert into a dense pound cake, soaked with three milks, of course.

2 cups (454 grams) unsalted butter, softened
3 cups plus 2 tablespoons (624 grams) granulated sugar, divided
6 large eggs (300 grams)
4½ cups (563 grams) all-purpose flour
½ teaspoon (1.5 grams) kosher salt
1 (14-ounce) can (400 grams) sweetened condensed milk
½ cup (120 grams) whole milk
3 teaspoons (12 grams) vanilla extract, divided
¼ cup (60 grams) water
1 cup (240 grams) heavy whipping cream
Garnish: confectioners' sugar

1. Preheat oven to 300°F (150°C). Butter and flour a 15-cup tube pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 2 cups (400 grams) granulated sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour and salt. In another medium bowl, whisk together condensed milk, milk, and 2 teaspoons (8 grams) vanilla. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Pour batter into prepared pan.
4. Bake until a wooden pick inserted near center comes out clean, about 1½ hours.
5. In a small saucepan, bring ¼ cup (60 grams) water and remaining 1 cup plus 2 tablespoons (224 grams) granulated sugar to a boil over medium-high heat. Remove from heat. Gradually whisk in cream and remaining 1 teaspoon (4 grams) vanilla. Let cool completely.
6. Using a wooden pick or skewer, poke holes in warm cake in pan. Slowly pour 1 cup cream mixture over top of cake. Let cool in pan for 30 minutes. Invert cake onto a wire rack lined with foil. Poke holes in cake, and pour 1 cup cream mixture over top of cake. Let cool completely. Invert onto a serving plate, and drizzle with remaining cream mixture in foil. Garnish with confectioners' sugar, if desired.

MEXICAN HOT CHOCOLATE BUNDT CAKE

Makes 1 (10-cup) Bundt cake

Ancho chile gives this chocolate cake a rich heat. Like more spice? Add an extra teaspoon of the ground chile pepper.

1 cup (227 grams) unsalted butter, softened
2 cups (400 grams) granulated sugar
4 large eggs (200 grams)
1 teaspoon (4 grams) vanilla extract
2¾ cups (344 grams) all-purpose flour
2 teaspoons (4 grams) ground ancho chile pepper
1 teaspoon (5 grams) baking soda
1 teaspoon (3 grams) kosher salt
1½ cups (360 grams) whole milk
⅓ cup (25 grams) dark unsweetened cocoa powder
⅓ cup (25 grams) unsweetened cocoa powder
Chocolate Glaze (recipe follows)

1. Preheat oven to 325°F (170°C). Butter and flour a 10-cup Bundt pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, ancho chile pepper, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Pour half of batter in another medium bowl. Stir dark cocoa into one half until smooth; stir cocoa into other half until smooth. Using a 2-inch spring-loaded scoop, scoop batters into prepared pan, alternating chocolate batters. Gently tap pan on counter to release any air bubbles.
4. Bake until a wooden pick inserted near center comes out with a few moist crumbs, 45 to 50 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Spoon Chocolate Glaze over cooled cake.

Chocolate Glaze

Makes ¾ cup

⅔ cup (160 grams) heavy whipping cream
4 ounces (115 grams) 60% cacao bittersweet chocolate

1. In a small saucepan, heat cream over medium heat, stirring frequently, just until bubbles form around edges of pan. (Do not boil.)
2. In the work bowl of a food processor, place chocolate; process until finely chopped. With processor running, add hot cream in a slow, steady stream until chocolate is melted.

Browned Butter and Orange Skillet Cake
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CAST IRON CAKES *and* UPSIDE-DOWN CAKES

There's something about skillet cake that just warms the soul. From rich browned butter and citrus to buttermilk and berries, these dense cast iron and upside-down cakes exude comfort and an array of flavors that capture the best of each season's bounty.

BLACKBERRY-ALMOND UPSIDE-DOWN CAKE

Makes 1 (9-inch) cake

A finishing touch of sugar-coated sliced almonds gives this sweet berry-topped cake a tempting crunch.

½ cup (113 grams) unsalted butter, softened
1 cup plus 2 tablespoons (224 grams) granulated sugar
3 large eggs (150 grams)
½ teaspoon (2 grams) almond extract
1½ cups (187 grams) cake flour
1 teaspoon (5 grams) baking powder
¼ teaspoon kosher salt
½ cup plus 2 tablespoons (150 grams) whole buttermilk
1⅓ cups (150 grams) sliced toasted almonds, divided
½ cup (113 grams) unsalted butter, melted and divided
1¼ cups (275 grams) firmly packed light brown sugar, divided
4 to 5 cups (680 to 850 grams) fresh blackberries

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch round cake pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in almond extract.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in ⅔ cup (75 grams) almonds.
4. Pour ¼ cup (56.5 grams) melted butter into prepared pan. Sprinkle with ¾ cup (165 grams) brown sugar. Arrange enough blackberries in a single layer over brown sugar to completely cover bottom of pan. Pour batter over blackberries, smoothing top with an offset spatula.
5. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pan for 10 minutes. Run a knife around edges of pan to release sides of cake; carefully invert onto a flat serving plate.
6. In a medium bowl, stir together remaining ¼ cup (56.5 grams) melted butter, remaining ½ cup (110 grams) brown sugar, and remaining ⅔ cup (75 grams) almonds. Sprinkle over top of cake. Top with remaining blackberries. Serve warm or at room temperature.

CITRUS UPSIDE-DOWN CAKE

Makes 1 (10-inch) cake

Orange, grapefruit, and lemon slices add bright flavor and undeniable appeal to this sweet, showstopping cake. Serve it at your next brunch and get ready to take a bow.

- **6 tablespoons (84 grams) unsalted butter, melted**
- **¾ cup (165 grams) firmly packed light brown sugar**
- **1 grapefruit (510 grams), peeled and thinly sliced**
- **1 orange (131 grams), peeled and thinly sliced**
- **½ lemon (49.5 grams), thinly sliced**
- **1⅓ cups (167 grams) all-purpose flour**
- **1 cup (150 grams) yellow cornmeal**
- **½ cup plus 2 tablespoons (124 grams) granulated sugar**
- **1 tablespoon (15 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **2 large eggs (100 grams)**
- **⅔ cup (160 grams) whole buttermilk**
- **½ teaspoon orange zest**

1. Preheat oven to 350°F (180°C). Butter and flour a 10-inch round cake pan.
2. Pour melted butter into prepared pan; sprinkle with brown sugar. Arrange citrus slices over brown sugar. Set aside.
3. In a large bowl, whisk together flour, cornmeal, granulated sugar, baking powder, and salt. Add eggs, buttermilk, and zest, whisking until smooth. Pour batter over citrus slices. (Batter will be thick.)
4. Bake until a wooden pick inserted in center comes out clean, about 30 minutes. Let cool in pan for 10 minutes. Carefully invert cake onto a flat serving plate. Serve warm or at room temperature.

COCONUT SKILLET CAKE

Makes 1 (10-inch) cake

Perfumed with coconut extract, swirled with silky whipped cream, and studded with sweetened coconut flakes, this cake is the perfect finale to any meal. The coconut lover in your life is about to be your biggest fan.

¾ cup (170 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
4 large egg yolks (74 grams)
½ teaspoon (2 grams) coconut extract
2 cups (250 grams) all-purpose flour
½ teaspoon (2.5 grams) baking powder
½ teaspoon (2.5 grams) baking soda
¼ teaspoon kosher salt
⅔ cup (160 grams) sour cream
1½ cups (90 grams) sweetened flaked coconut
Sweetened Whipped Cream (recipe follows)
Garnish: toasted coconut flakes

1. Preheat oven to 375°F (190°C). Butter and flour a 10-inch cast-iron skillet.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg yolks, one at a time, beating well after each addition. Beat in coconut extract.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Stir in coconut. Spoon batter into prepared skillet.
4. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool completely. Spread Sweetened Whipped Cream onto cooled cake. Garnish with coconut, if desired. Cover and refrigerate for up to 5 days.

Sweetened Whipped Cream

Makes 6 cups

2½ cups (600 grams) heavy whipping cream
½ cup (60 grams) confectioners' sugar
1 teaspoon (4 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at medium speed until slightly thickened. Increase mixer speed to medium-high, and gradually add confectioners' sugar and vanilla, beating until stiff peaks form.

PRO TIP
To make **Browned Butter**, heat ¾ cup (170 grams) unsalted butter in a medium stainless steel skillet over medium heat until butter turns a medium-brown color and has a nutty aroma, 7 to 8 minutes. Strain through a fine-mesh sieve into a small bowl. Cover and refrigerate for 30 to 45 minutes. (Weigh out ½ cup [113 grams] Browned Butter to use in the recipe.)

BROWNED BUTTER AND ORANGE SKILLET CAKE

Makes 1 (12-inch) cake

Nutty Browned Butter and orange liqueur add an amazing depth of flavor to this ultra-moist skillet cake. Make sure the Candied Orange Slices are completely dry before arranging on top to avoid crossing the line between perfectly moist and unpleasantly soggy.

- **½ cup (113 grams) Browned Butter (see PRO TIP), softened**
- **1 cup (220 grams) firmly packed light brown sugar**
- **1 teaspoon (4 grams) vanilla extract**
- **1 teaspoon (4 grams) orange extract**
- **4 large eggs (200 grams)**
- **1 teaspoon (1 gram) orange zest**
- **¼ cup (60 grams) fresh orange juice**
- **2 cups (250 grams) all-purpose flour**
- **1½ teaspoons (7.5 grams) baking powder**
- **½ teaspoon (2.5 grams) baking soda**
- **½ teaspoon (1.5 grams) kosher salt**
- **Candied Orange Slices (recipe follows)**
- **¼ cup (80 grams) apple jelly**
- **¼ cup (60 grams) orange liqueur***

1. Preheat oven to 350°F (180°C). Butter and flour a 12-inch cast-iron skillet.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat Browned Butter, brown sugar, and extracts at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in orange zest and juice.
3. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Spoon batter into prepared skillet, smoothing top with an offset spatula. Arrange Candied Orange Slices over batter.
4. Bake until a wooden pick inserted in center comes out clean, about 45 minutes. Let cool in pan for 10 minutes.
5. In a small saucepan, stir together apple jelly and orange liqueur. Cook over medium heat, stirring constantly, until mixture is smooth. Brush onto cake and Candied Orange Slices. Let cool for 1 hour before serving.

**We used Grand Marnier.*

Candied Orange Slices

Makes about 16

- **2 navel oranges (262 grams), cut into ⅛-inch-thick slices**
- **3 cups (720 grams) cold water, divided**
- **1¾ cups (350 grams) granulated sugar, divided**

1. Preheat oven to 250°F (130°C). Line a rimmed baking sheet with parchment paper; top with a wire rack.
2. In a large cast-iron skillet, bring orange slices and 2 cups (480 grams) cold water to a simmer over medium heat. Cook, without stirring, for 6 minutes; drain.
3. Return orange slices to skillet. Sprinkle with 1 cup (200 grams) sugar. Pour remaining 1 cup (240 grams) cold water over sugar, stirring to combine. Bring to a simmer over medium-low heat; cook for 15 minutes. Carefully remove orange slices from sugar water; arrange in a single layer on prepared rack.
4. Bake for 30 minutes. Place remaining ¾ cup (150 grams) sugar in a shallow dish. Dredge orange slices in sugar, turning to coat both sides. Return to rack; let dry for at least 2 hours.

UPSIDE-DOWN APPLE CRISP CAKE

Makes 1 (10-inch) cake

This cake turns up the volume on two old-school classics. We combined the flavor and crunch of apple crisp with the gorgeous presentation of upside-down cake and added a hearty dose of caramel for good measure. You're welcome.

½ cup (113 grams) plus ⅓ cup (76 grams) unsalted butter, softened and divided
1¾ cups (385 grams) firmly packed light brown sugar, divided
¾ teaspoon (1.5 grams) ground cinnamon, divided
¾ teaspoon (1.5 grams) ground nutmeg, divided
2 large Gala apples (370 grams), peeled and thinly sliced
1 large egg (50 grams)
1 teaspoon (4 grams) vanilla extract
1⅓ cups (167 grams) all-purpose flour
2 teaspoons (10 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
⅓ cup (80 grams) whole milk
Brown Sugar Crumble (recipe follows)
Sweetened Whipped Cream (recipe follows)

1. Preheat oven to 350°F (180°C).
2. In a 10-inch cast-iron skillet, melt ⅓ cup (76 grams) butter over medium heat. Add ¾ cup (165 grams) brown sugar, ¼ teaspoon cinnamon, and ¼ teaspoon nutmeg, stirring to combine. Cook, stirring occasionally, until thickened, about 5 minutes. Remove from heat. Arrange apple slices over caramel in skillet. Set aside.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat remaining ½ cup (113 grams) butter and remaining 1 cup (220 grams) brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating until combined. Beat in vanilla.
4. In a medium bowl, whisk together flour, baking powder, salt, remaining ½ teaspoon (1 gram) cinnamon, and remaining ½ teaspoon (1 gram) nutmeg. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter over apples in skillet, smoothing top with an offset spatula. Sprinkle with Brown Sugar Crumble.
5. Bake until a wooden pick inserted in center comes out clean, about 40 minutes. Let cool in pan for 10 minutes. Carefully invert cake onto a flat serving plate. Serve with Sweetened Whipped Cream.

Brown Sugar-Oat Crumble

Makes about ⅔ cup

¼ cup (55 grams) firmly packed light brown sugar
¼ cup (20 grams) old-fashioned oats
3 tablespoons (42 grams) unsalted butter, softened
1 tablespoon (8 grams) all-purpose flour
⅛ teaspoon kosher salt

1. In a small bowl, stir together all ingredients until mixture is crumbly.

Sweetened Whipped Cream

Makes 6 cups

2½ cups (600 grams) heavy whipping cream
½ cup (60 grams) confectioners' sugar
1 teaspoon (4 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at medium speed until slightly thickened. Increase mixer speed to medium-high, and gradually add confectioners' sugar and vanilla, beating until stiff peaks form.

UPSIDE-DOWN CHOCOLATE APRICOT CAKE

Makes 1 (10-inch) cake

This isn't your grandma's upside-down cake. We amped up the flavor of this single-layer beauty by pairing the fruity tang of apricots with the rich sweetness of chocolate. It's an unexpected combination that just works.

- **¾ cup (170 grams) unsalted butter, divided**
- **¾ cup (165 grams) firmly packed light brown sugar**
- **3 teaspoons (12 grams) vanilla extract, divided**
- **2 (15-ounce) cans (850 grams) unpeeled apricot halves in syrup, drained**
- **1 cup (200 grams) granulated sugar**
- **2 large eggs (100 grams)**
- **1 cup (125 grams) all-purpose flour**
- **⅓ cup (25 grams) unsweetened cocoa powder**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **1 cup (240 grams) sour cream**

1. Preheat oven to 350°F (180°C). Butter and flour a 10-inch round cake pan.
2. In a small saucepan, bring ¼ cup (57 grams) butter and brown sugar to a boil over medium heat. (Do not stir.) Remove from heat, and stir in 1 teaspoon (4 grams) vanilla. Pour into prepared pan. Place apricots, cut side down, over sugar mixture.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar and remaining ½ cup (113 grams) butter at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
4. In a medium bowl, whisk together flour, cocoa, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Add remaining 2 teaspoons (8 grams) vanilla, beating until combined. Pour batter over apricots in pan.
5. Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool in pan for 10 minutes. Carefully invert cake onto a flat serving plate. Serve warm.

STRAWBERRY SKILLET CAKE

Makes 1 (9-inch) cake

Sweet strawberries shine in this simple yet stunning skillet cake. It's quick enough to bake up any day of the week and so tasty you'll want to eat it every day of the week. Go ahead—we won't judge.

- **½ cup (113 grams) unsalted butter, softened**
- **1¼ cups (250 grams) granulated sugar, divided**
- **2 large eggs (100 grams)**
- **½ teaspoon (2 grams) vanilla extract**
- **1⅓ cups (167 grams) all-purpose flour**
- **1¼ teaspoons (6.25 grams) baking powder**
- **¼ teaspoon kosher salt**
- **½ cup (120 grams) sour cream**
- **1 pound (455 grams) fresh strawberries, halved**

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch enamel-coated cast-iron skillet.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and 1 cup (200 grams) sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Fold in strawberries. Spread batter into prepared skillet. Sprinkle with remaining ¼ cup (50 grams) sugar.
4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool completely on a wire rack. Serve immediately.

PRO TIP
Add lemon or other citrus juice to strawberries to help maintain their bright color during baking.

PEAR UPSIDE-DOWN LOAF CAKE

Makes 1 (10x5-inch) cake

This simple loaf comes together in about an hour but packs the flavor and presentation to wow any crowd. We used Forelle pears, but small Bosc or Anjou pears will work, too.

- **½ cup (110 grams) firmly packed dark brown sugar**
- **2 tablespoons (28 grams) unsalted butter, cubed**
- **2 miniature pears (Forelle pears) (338 grams), peeled, cored, and halved lengthwise**
- **½ cup (113 grams) unsalted butter, softened**
- **⅔ cup (133 grams) granulated sugar**
- **2 large eggs (100 grams)**
- **1 teaspoon (4 grams) vanilla extract**
- **1¼ cups (156 grams) self-rising flour**
- **¼ teaspoon (1.25 grams) baking soda**
- **½ cup (120 grams) whole buttermilk**

1. Preheat oven to 350°F (180°C). Line a 10x5-inch loaf pan with parchment paper, letting excess extend over sides of pan. Butter and flour pan.

2. Sprinkle brown sugar and cubed butter in prepared pan. Place pan in oven until butter is melted, about 5 minutes. Remove from oven.

3. Cut a ½-inch-thick slice off rounded side of each pear half. Arrange pears crosswise in pan, placing cored sides down and alternating narrow ends.

4. In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.

5. In a medium bowl, whisk together flour and baking soda. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Spread batter over pears.

6. Bake until a wooden pick inserted in center comes out clean, about 30 minutes. Let cool in pan for 2 minutes. Run a sharp knife around edges of cake to loosen. Carefully invert cake onto a serving platter. Serve immediately.

Spiced Crumb Cake
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COFFEE CAKES *and* CRUMB CAKES

Drizzled with rich glazes and topped with dense crumbles and sweet streusels, these cakes are your best excuse for having dessert for breakfast. With slivered nuts and coarse sugar, they pack the perfect crunch.

CARAMEL PECAN BANANA COFFEE CAKE

Makes 1 (9-inch) cake

In this delicious coffee cake, praline pecans meet bananas Foster, a decadent dessert created at New Orleans' Brennan's Restaurant in 1951.

½ cup (113 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
2 large eggs (100 grams)
1 cup (227 grams) mashed ripe banana
½ cup (120 grams) sour cream
1 teaspoon (4 grams) vanilla extract
1½ cups (188 grams) all-purpose flour
1 teaspoon (5 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
Caramel (recipe follows), divided
½ cup (57 grams) chopped pecans
Brown Sugar Cinnamon Topping (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch round cake pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in banana, sour cream, and vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Spread half of batter into prepared pan. Drizzle with ¾ cup (246 grams) warm Caramel, and sprinkle with pecans. Top with remaining batter, and swirl in ¼ cup (82 grams) Caramel. Sprinkle with Brown Sugar Cinnamon Topping.
4. Bake for 50 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle with remaining Caramel before serving.

Caramel

Makes about 1½ cups

1½ cups (300 grams) granulated sugar
¼ cup (60 grams) water
½ cup (120 grams) heavy whipping cream, warmed
¼ cup (57 grams) unsalted butter, softened

1. In a large skillet, stir together sugar and ¼ cup (60 grams) water. Cook over medium-high heat, without stirring, until mixture is amber colored, about 10 minutes. Remove from heat; stir in cream and butter. Let cool in skillet, stirring frequently.

Brown Sugar Cinnamon Topping

Makes about ½ cup

⅓ cup (73 grams) firmly packed light brown sugar
3 tablespoons (24 grams) all-purpose flour
¼ teaspoon ground cinnamon
2 tablespoons (28 grams) unsalted butter, melted
½ cup (57 grams) chopped pecans

1. In a medium bowl, whisk together brown sugar, flour, and cinnamon. Using a wooden spoon, stir in melted butter until mixture is crumbly. Stir in pecans.

CARROT COFFEE CAKE

Makes 1 (9-inch) cake

Buttermilk Whipped Cream complements our tropical spin on this Southern classic brimming with pecans, carrots, and crushed pineapple.

¾ cup (168 grams) vegetable oil
½ cup (100 grams) granulated sugar
½ cup (110 grams) firmly packed light brown sugar
2 large eggs (100 grams)
1 teaspoon (4 grams) vanilla extract
1 cup (125 grams) all-purpose flour
1½ teaspoons (3 grams) ground cinnamon
½ teaspoon (2.5 grams) baking powder
¼ teaspoon kosher salt
1 cup (99 grams) shredded carrot
½ cup (100 grams) drained crushed pineapple
½ cup (57 grams) chopped pecans
½ cup (30 grams) sweetened flaked coconut
Coconut-Pecan Crumble (recipe follows)
Buttermilk Whipped Cream (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch round cake pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat oil, sugars, eggs, and vanilla at medium speed until combined.
3. In a medium bowl, whisk together flour, cinnamon, baking powder, and salt. With mixer on low speed, gradually add flour mixture to oil mixture, beating just until combined. Stir in carrot, pineapple, pecans, and coconut. Spread batter into prepared pan.
4. Bake for 25 minutes. Sprinkle with Coconut-Pecan Crumble, and bake until a wooden pick inserted in center comes out clean, about 10 minutes more. Let cool in pan for 10 minutes. Remove from pan, and let cool on a wire rack. Serve warm or at room temperature with Buttermilk Whipped Cream.

Coconut-Pecan Crumble

Makes about ⅔ cup

½ cup (30 grams) sweetened flaked coconut
⅓ cup (38 grams) chopped pecans
1½ tablespoons (21 grams) firmly packed light brown sugar
1 tablespoon (8 grams) all-purpose flour
1 tablespoon (14 grams) unsalted butter, melted

1. In a medium bowl, stir together coconut, pecans, brown sugar, and flour. Using a wooden spoon, stir in melted butter until mixture is crumbly.

Buttermilk Whipped Cream

Makes about 2½ cups

1 cup (240 grams) heavy whipping cream
½ cup (120 grams) whole buttermilk
2½ tablespoons (30 grams) granulated sugar

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream and buttermilk at high speed until foamy. Gradually add sugar, beating until stiff peaks form. Serve immediately.

PEANUT BUTTER-NUTELLA COFFEE CAKE

Makes 1 (9-inch) cake

Roasted peanuts add a salty crunch to this delectable combination of peanut butter and chocolate. We love a slice alongside a steaming mug of coffee, but a scoop of vanilla ice cream never hurt anyone!

½ cup (113 grams) unsalted butter, softened
½ cup (128 grams) creamy peanut butter
1 cup (200 grams) granulated sugar
2 large eggs (100 grams)
¼ cup (60 grams) sour cream
1½ teaspoons (6 grams) vanilla extract
1½ cups (188 grams) all-purpose flour
1 teaspoon (5 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
½ cup (120 grams) whole milk
¾ cup (192 grams) Nutella, warmed
Peanut Butter Crumble (recipe follows)
Garnish: melted dark chocolate

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch round cake pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, peanut butter, and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in sour cream and vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition. Pour half of batter into prepared pan. Spoon Nutella over batter, spreading to edges of pan. Top with remaining batter, smoothing top with an offset spatula. Sprinkle with Peanut Butter Crumble.
4. Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and let cool on a wire rack. Garnish with melted chocolate, if desired. Serve warm or at room temperature.

Peanut Butter Crumble

Makes about 1 cup

⅓ cup (42 grams) all-purpose flour
¼ cup (55 grams) firmly packed light brown sugar
2 tablespoons (28 grams) unsalted butter, softened
1 tablespoon (16 grams) creamy peanut butter
½ cup (57 grams) chopped roasted salted peanuts

1. In a medium bowl, whisk together flour and brown sugar. Using a wooden spoon, stir in butter and peanut butter until mixture is crumbly. Stir in peanuts.

RASPBERRY-BUTTERMILK COFFEE CAKE

Makes 1 (9-inch) cake

A layer of sweet raspberry preserves ribbons through this tender buttermilk cake. Don't be surprised if the scent draws a crowd before it's even out of the oven.

½ cup (113 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
2 large eggs (100 grams)
1 teaspoon (4 grams) vanilla extract
1½ cups (188 grams) all-purpose flour
1½ teaspoons (7.5 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
½ cup (120 grams) whole buttermilk
½ cup (85 grams) fresh raspberries
¾ cup (240 grams) seedless raspberry preserves
Cinnamon-Pecan Crumble (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch round cake pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition.
4. In a small bowl, lightly mash raspberries. Stir in raspberry preserves.
5. Spread three-fourths of batter into prepared pan. Gently spread raspberry mixture onto batter. Top with remaining batter, spreading to edges of pan. Sprinkle with Cinnamon-Pecan Crumble.
6. Bake until a wooden pick inserted in center comes out clean, about 40 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and let cool on a wire rack. Serve warm or at room temperature.

Cinnamon-Pecan Crumble

Makes about ¾ cup

⅓ cup (42 grams) all-purpose flour
¼ cup (50 grams) granulated sugar
¼ teaspoon kosher salt
¼ teaspoon ground cinnamon
¼ cup (57 grams) unsalted butter, softened
⅓ cup (38 grams) chopped pecans

1. In a medium bowl, whisk together flour, sugar, salt, and cinnamon. Using a wooden spoon, stir in butter until mixture is crumbly. Stir in pecans.

RUM RAISIN COFFEE CAKE

Makes 1 (10-inch) cake

If you like your coffee cake with a little kick, try this rum-soaked, raisin-studded treat.

1 cup (227 grams) unsalted butter, softened
1½ cups (300 grams) granulated sugar
½ cup (110 grams) firmly packed light brown sugar
2 large eggs (100 grams)
1 cup (240 grams) sour cream
1½ teaspoons (6 grams) vanilla extract
1 teaspoon (5 grams) spiced rum, room temperature
2 cups (250 grams) all-purpose flour
1 teaspoon (5 grams) baking powder
¼ teaspoon kosher salt
Spiced Rum Raisins (recipe follows)
Cinnamon-Walnut Crumble (recipe follows)
¼ cup (32 grams) golden raisins
Rum Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour a 10-inch round cake pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugars at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in sour cream, vanilla, and rum.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture, beating just until combined. Spread half of batter into prepared pan. Sprinkle with Spiced Rum Raisins, and top with remaining batter, spreading to edges of pan. Sprinkle with Cinnamon-Walnut Crumble.
4. Bake until a wooden pick inserted in center comes out clean, 50 to 55 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and let cool on a wire rack. Sprinkle with golden raisins, and drizzle with Rum Glaze. Serve warm or at room temperature.

Spiced Rum Raisins

Makes about 1 cup

½ cup (64 grams) raisins
½ cup (64 grams) golden raisins
½ cup (120 grams) spiced rum, warmed
⅓ cup (73 grams) firmly packed light brown sugar

1. In a small bowl, stir together raisins, golden raisins, and warm rum. Cover and let stand for 30 minutes.
2. Drain, reserving 2 teaspoons (10 grams) liquid. Stir reserved 2 teaspoons (10 grams) liquid and brown sugar into raisins.

Cinnamon-Walnut Crumble

Makes about ¾ cup

½ cup (63 grams) all-purpose flour
¼ cup (55 grams) firmly packed light brown sugar
1 teaspoon (2 grams) ground cinnamon
¼ teaspoon kosher salt
¼ cup (57 grams) unsalted butter, softened
⅓ cup (38 grams) chopped walnuts

1. In a medium bowl, whisk together flour, brown sugar, cinnamon, and salt. Using a wooden spoon, stir in butter until mixture is crumbly. Stir in walnuts.

Rum Glaze

Makes about ⅓ cup

1½ cups (180 grams) confectioners' sugar
1½ tablespoons (22.5 grams) whole milk
1½ tablespoons (22.5 grams) aged rum

1. In a small bowl, whisk together all ingredients until combined.

RIGHT-SIDE UP PINEAPPLE CRUMB CAKE

Makes 1 (10-inch) cake

Inspired by the upside-down classic, we flipped the script on this golden beauty. A brown sugar crumb topping and warm lemon glaze pair with pineapple rings to give this moist cake a sweet, caramelized flavor.

- **1 tablespoon (14 grams) canola oil**
- **8 (½-inch-thick) fresh pineapple rings (418 grams)**
- **1½ cups (188 grams) all-purpose flour**
- **¾ cup (150 grams) granulated sugar**
- **¾ teaspoon (3.75 grams) baking powder**
- **¼ teaspoon kosher salt**
- **¾ cup (180 grams) whole milk**
- **6 tablespoons (84 grams) unsalted butter, softened**
- **½ teaspoon (2 grams) vanilla extract**
- **3 large egg yolks (56 grams)**
- **Brown Sugar Crumble (recipe follows)**
- **Brown Sugar-Lemon Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C).
2. In a 10-inch cast-iron skillet, heat oil over medium-high heat. Add half of pineapple; cook until lightly browned, about 1 minute per side. (Reduce heat to medium, if necessary.) Remove from skillet. Add remaining pineapple, and repeat procedure. Remove skillet from heat; let cool for 20 minutes. Wipe skillet clean.
3. In the bowl of a stand mixer, whisk together flour, sugar, baking powder, and salt by hand. Using the paddle attachment, add milk, butter, and vanilla, and beat at low speed until combined, about 1 minute. Increase mixer speed to high, and beat for 2 minutes, stopping to scrape sides of bowl. Reduce mixer speed to low. Add egg yolks, one at a time, beating well after each addition. Spread batter into cooled skillet. Arrange pineapple over batter, overlapping slices. Sprinkle with Brown Sugar Crumble.
4. Bake until golden brown, 35 to 40 minutes. Let cool for 30 minutes. Drizzle with Brown Sugar-Lemon Glaze before serving.

Brown Sugar Crumble

Makes about ½ cup

- **⅓ cup (42 grams) all-purpose flour**
- **¼ cup (55 grams) firmly packed dark brown sugar**
- **⅛ teaspoon kosher salt**
- **2 tablespoons (28 grams) unsalted butter, softened**

1. In a medium bowl, whisk together flour, brown sugar, and salt. Using a wooden spoon, stir in butter until mixture is crumbly. Cover and refrigerate until ready to use.

Brown Sugar-Lemon Glaze

Makes about ¼ cup

- **¼ cup (55 grams) firmly packed dark brown sugar**
- **1 tablespoon (21 grams) dark corn syrup**
- **1 tablespoon (14 grams) unsalted butter**
- **1 tablespoon (15 grams) fresh lemon juice**
- **⅛ teaspoon kosher salt**

1. In a small saucepan, bring all ingredients to a simmer over medium heat, stirring frequently. Cook until smooth, about 1 minute.

LODGE

RASPBERRY JAM COFFEE CAKE WITH PISTACHIO STREUSEL

Makes 1 (8-inch) cake

A layer of raspberry jam and a crunchy pistachio topping give this morning treat a lovely balance of sweet and nutty flavors. Try it with strawberry jam.

½ cup (113 grams) unsalted butter, softened
1 cup (200 grams) granulated sugar
2 large eggs (100 grams)
½ teaspoon (2 grams) vanilla extract
1⅓ cups (167 grams) all-purpose flour
¾ teaspoon (3.75 grams) baking powder
¼ teaspoon kosher salt
½ cup (120 grams) whole buttermilk
½ cup (160 grams) seedless raspberry jam
Pistachio Streusel (recipe follows)
Sweetened Whipped Cream (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour an 8-inch round cake pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Spread half of batter into prepared pan. Spoon raspberry jam over batter, spreading to edges of pan. Top with remaining batter, smoothing top with an offset spatula. Sprinkle with Pistachio Streusel.
4. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan for 10 minutes. Remove from pan, and let cool on a wire rack. Serve warm or at room temperature with Sweetened Whipped Cream.

Pistachio Streusel

Makes about ¾ cup

¼ cup (31 grams) all-purpose flour
¼ cup (55 grams) firmly packed light brown sugar
2 teaspoons (4 grams) ground cinnamon
1 teaspoon (2 grams) ground cardamom
¼ teaspoon kosher salt
2 tablespoons (28 grams) unsalted butter, softened
¼ cup (28 grams) finely chopped pistachios

1. In a medium bowl, stir together flour, brown sugar, cinnamon, cardamom, and salt. Using a wooden spoon, stir in butter until mixture is crumbly. Stir in pistachios.

Sweetened Whipped Cream

Makes 6 cups

2½ cups (600 grams) heavy whipping cream
½ cup (60 grams) confectioners' sugar
1 teaspoon (4 grams) vanilla extract

1. In the bowl of a stand mixer fitted with the whisk attachment, beat cream at medium speed until slightly thickened. Increase mixer speed to medium-high, and gradually add confectioners' sugar and vanilla, beating until stiff peaks form.

SPICED CRUMB CAKE

Makes 1 (9-inch) cake

The aromatic combination of cinnamon, nutmeg, ginger, and clove swirled into this simple batter makes this crumb cake completely irresistible.

½ cup (113 grams) unsalted butter, softened
½ cup (100 grams) granulated sugar
2 large eggs (100 grams)
¼ cup (60 grams) sour cream
1 teaspoon (4 grams) vanilla extract
1½ cups (188 grams) all-purpose flour
½ teaspoon (2.5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
½ teaspoon (1 gram) ground cinnamon
½ teaspoon (1 gram) ground nutmeg
½ teaspoon (1 gram) ground ginger
¼ teaspoon ground cloves
½ cup (120 grams) whole buttermilk
Cinnamon-Almond Crumb Topping (recipe follows)

1. Preheat oven to 350°F (180°C). Butter and flour a 9-inch round cake pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until creamy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in sour cream and vanilla.
3. In a medium bowl, whisk together flour, baking soda, salt, cinnamon, nutmeg, ginger, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan, smoothing top with an offset spatula. Sprinkle with Cinnamon-Almond Crumb Topping.
4. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan for 10 minutes. Remove from pan, and let cool on a wire rack. Serve warm or at room temperature.

Cinnamon-Almond Crumb Topping

Makes about 1¼ cups

¾ cup (94 grams) all-purpose flour
½ cup (57 grams) finely chopped almonds
¼ cup (50 grams) granulated sugar
¼ cup (55 grams) firmly packed light brown sugar
¾ teaspoon (1.5 grams) ground cinnamon
½ cup (113 grams) unsalted butter, softened

1. In a medium bowl, stir together flour, almonds, sugars, and cinnamon. Using a wooden spoon, stir in butter until mixture is crumbly.

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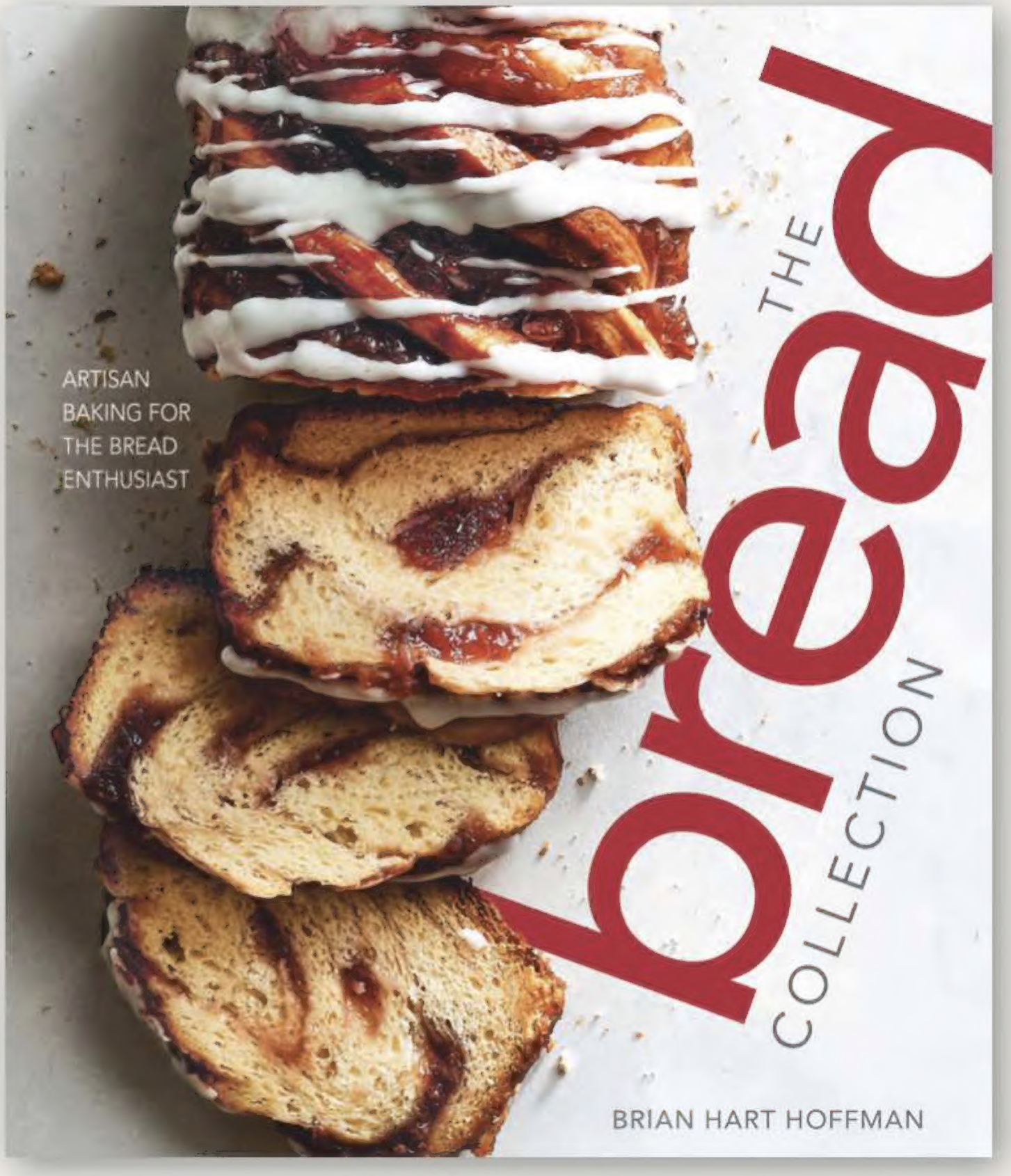

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